000235 - Cornbread	Components	Attributes	Allergens	Allergens	Allergens
000255 - 00111b16au	Components		Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt:		Y - Milk		? - Peanut
Number of Portions: 50	Grains: 1 oz		Y - Egg		? - Tree Nut
Size of Portion: 1 piece	Fruit:		Y - Wheat		? - Fish
	Vegetable:				? - Shellfish
	Milk:				? - Soy

Ingredients	Measures	Instructions
902987 FLOUR, WHOLE WHEAT	1 lb 1 lb 1 cup 1/4 cup 1/2 Tbsp	Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed.
001123 EGG,WHL,RAW,FRSH	6 ozs 3 1/2 cups 1/2 cup	 Combine eggs, milk, and oil in a large bowl. Stir well. Add egg mixture to dry ingredients. Mix for 2-3 minutes on medium speed until dry ingredients are moistened. DO NOT OVERMIX. Pour batter on a sheet pan lightly coated with pan spray. For 50 servings, pour 4 lb 8 oz (1 qt + 3-1/2 cups) on 1 half sheet pan (18" x 13" x 1"). For 100 servings, pour 9 lb (3 qt + 3 cups) batter on 1 full sheet pan (18" x 26" x 1"). Bake until lightly browned: Conventional oven: 400° F for 30-35 minutes. Convection oven: 350° F for 20-25 minutes. Remove from oven. Cool for 10 minutes. Portion: For 50 servings, cut each pan 5 x 10 (50 pieces per pan). For 100 servings, cut each pan 10 x 10 (100 pieces per pan). Serve 1 piece (about 2" x 2-1/2").

*Nutrients are based upon 1 Portion Size (1 piece)

				Nutificities are i	based upon i i onion s	iize (i piece)		
Calories	111 kcal	Cholesterol	14 mg	Sugars	*5.0* g	Calcium	108.28 mg	26.07% Calories from Total Fat
Total Fat	3.22 g	Sodium	173 mg	Protein	2.94 g	Iron	0.83 mg	5.02% Calories from Saturated Fat
Saturated Fat	0.62 g	Carbohydrates	18.68 g	Vitamin A	27.5 IU	Water ¹	*18.93* g	*0.01%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.63 g	Vitamin C	0.0 mg	Ash ¹	*1.24* g	67.26% Calories from Carbohydrates
								10.58% Calories from Protein

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Cooking for Kids

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N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values
- ² Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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